



New Inn Alphington *Christmas* MENU 2025

AVAILABLE FROM
18th NOVEMBER to 23rd DECEMBER
(Excludes Sundays & Thursday Nights)

*If you have food intolerances or have any allergies,
please let a member of staff know*

Christmas Party Menu

2 Courses: £27.95 | 3 Courses: £32.95

*A £10 non-refundable deposit is required
for all Christmas meal bookings.*

*Please inform us of any allergies or dietary requirements
when booking.*

Book now to secure your table!

Let the festive feasting begin at The New Inn, Alphington
#ChristmasAtTheNewInn #FestiveDining #AlphingtonEats

To Start

Homemade Winter Vegetable Soup

Served with a crusty roll (V, VE, GF)

Creamy Garlic & Stilton Mushrooms

*Served on toasted ciabatta
with a salad garnish (V)*

The Classic Prawn Cocktail

Served with brown bread

Homemade Ham Hock Terrine

*Served with caramelised onion chutney,
toast & salad garnish*

Mains

TRADITIONAL CHRISTMAS ROAST

Fluffy roast potatoes, cauliflower cheese, parsnips, seasonal vegetables, Yorkshire pudding, and lashings of homemade gravy

Choose from:

- **Topside of Dartmoor Beef**
- **Turkey Breast**
- **Devon Roast Gammon**
- **Apricot & Goats Cheese Nut Roast (V)**

Wild Mushroom Tagliatelle

In a white wine & garlic sauce, served with garlic ciabatta

Add sea bass for £5

Pan-Fried Salmon Fillet

Served with crushed garlic new potatoes, asparagus, and Chef's homemade sauce

Vegan Roast available, please ask

Dishes can be made gluten free,
please ask when placing your order

Desserts

Traditional Christmas Pudding

With your choice of brandy sauce, ice cream, or pouring cream

Chocolate Orange Cheesecake

With your choice of ice cream or pouring cream

Homemade Christmas Apple Crumble

With your choice of ice cream, pouring cream, or custard

Cheeseboard – £5 Supplement

Name.....

Contact Number

Email.....

Number of Guests Date / Time.....

Please list every party member's name here with their menu order below.

GUESTS NAME							
STARTERS							
Homemade Winter Vegetable Soup							
Creamy Garlic & Stilton Mushrooms							
The Classic Prawn Cocktail							
Homemade Ham Hock Terrine							
MAINS							
Topside of Dartmoor Beef							
Turkey Breast							
Devon Roast Gammon							
Apricot & Goats Cheese Nut Roast (V)							
Wild Mushroom Tagliatelle							
Wild Mushroom Tagliatelle & Sea Bass							
Pan-Fried Salmon Fillet							
DESSERTS							
Traditional Christmas Pudding							
Chocolate Orange Cheesecake							
Homemade Christmas Apple Crumble							
Cheeseboard – £5 Supplement							